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U. S. Department of Agriculture

# GRAPEVINES



*Emperor Vineyard on Cross Arms*

## L. E. INGOLDSBY NURSERY

419 WEST HERMOSA STREET  
PHONE 128

LINDSAY, CALIFORNIA

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## INFORMATION FOR PURCHASERS

**ALL OF OUR STOCK** is guaranteed to be as represented, and we will gladly make good any claims or shortages upon receipt of satisfactory information, within 10 days after receipt of goods. Examine stock upon arrival, and if anything is wrong, please notify us at once.

**TERMS:** Cash with order, unless other arrangements have been made in advance. If you wish sent C. O. D., please remit a deposit of 20% with your order. No shipping orders accepted for less than \$1.00.

**SALES TAX:** All purchasers whose orders are being shipped to California points will please add to their remittance the California State Sales Tax of 3%.

**SUBSTITUTIONS:** Please state when ordering an assortment whether substitutions will be allowed, as we feel at liberty, when no instructions accompany the order, to use similar varieties when we are out of the kinds named. We never substitute on large orders for commercial planting without consulting the customer.

**IN PLACING ORDERS:** Please use the order sheet enclosed, giving your full name and address, and by what method you wish your order shipped.

**PACKING:** All Nursery Stock is carefully packed for shipment, and no charge will be made on Grape Vines or other bare root stock.

**DELIVERY SERVICE:** On orders amounting to \$5.00 or more, we will make **FREE DELIVERY**, by truck, once a week, to any town within a radius of 20 miles of Lindsay; this including Exeter, Farmersville, Visalia, Tulare, Strathmore, Porterville, Terra Bella, Ivanhoe and Woodlake. On larger orders we will make rural delivery to any point adjacent to these towns.

**PRICES AND TRANSPORTATION CHARGES:** Prices are for stock at Lindsay the purchaser to pay transportation charges. Where cash in full accompanies order, prices on Grape Vines are postpaid wherever the single or ten rate applies; otherwise they are not prepaid. Plants priced at the 100 or 1000 rate are not prepaid, and will be shipped either express or freight, charges collect, unless allowance for postage accompanies order.

**GUARANTEE:** While we exercise the greatest care to have all our stock true to label, and hold ourselves in readiness, on proper proof, to replace free of charge all stock that may prove untrue, or refund the amount paid therefor, it is mutually understood and agreed between the purchaser and ourselves that our guarantee of genuineness shall in no case make us liable for any sum greater than that originally received for said stock that proves untrue.

We book all orders with the understanding that same shall be void if injury befall the stock from flood, drought, frost or any other causes beyond our control.

**ASSORTMENTS:** Stock mentioned in this catalog will be furnished as follows: 5 of a variety at the 10 rate; 50 at the 100 rate; 300 at the 1000 rate. Ten Grape Vines of assorted varieties at the 10 rate; 100 assorted at the 100 rate; 300 assorted (each variety must be multiple of 25) at the 1000 rate. Prices subject to change without notice.

(Continued on Page 12)

## PRICES ON GRAPEVINES

### SPRING OF ~~1946~~<sup>1950</sup>

PRICES quoted in this catalog, which was published several years ago, are now obsolete and are hereby cancelled.

For the planting Season of ~~1946~~<sup>1950</sup> the prices listed below will obtain.

#### COMMON EUROPEAN VARIETIES:

	Each	Per 10	Per 100	Per 1000
No. 1 Grade,	.25	2.00	<del>8.50</del> <sup>7.00</sup>	<del>75.00</del> <sup>60.00</sup>
No. 2 Grade,	.20	1.50	<del>6.00</del> <sup>5.00</sup>	<del>50.00</del> <sup>40.00</sup>

#### SPECIAL EUROPEAN VARIETIES:

No. 1 Grade,	.35	2.50	10.00	85.00
No. 2 Grades,	.25	2.00	7.50	60.00

#### AMERICAN VARIETIES: (All listed).

No. 1 Grade,	.40	3.50	20.00
No. 2 Grade,	.30	2.50	15.00

Write for special prices on large quantities.

#### GRAPE VINES — Common European Varieties

	Each	Per 10	Per 100	Per 1000
No. 1 Grade.....	.15	\$1.00	<del>\$5.00</del>	<del>\$20.00</del>
No. 2 Grade.....	.10	.75	3.50	20.00

Vines priced at each and 10 rates are prepaid.

See page 2 for assortments.

Write for price on 1000 or more, stating quantity.

**ALICANTE BOUSCHET.** Wine variety, though also suitable for table. Strong grower, bunches and berries medium size, black; high in sugar; juice rich red, whereas most black varieties have the red color only in the skin; hence used principally as color grape in wine. Also excellent for grape juice and jelly. Leaves ornamental, turning red and autumn colors in fall. September.



# EUROPEAN GRAPEVINES

*Vitis vinifera* is the so-called European Grape Vine, though its native country is Western Asia, that is, the region south of the Caspian Sea, Persia, Armenia, and the adjacent regions, extending perhaps from the Crimea to the northwestern Himalaya. From a very early period it was cultivated in Western Asia and Egypt (Gen. ix 20, 21; xl 10), whence it has spread to all parts of the world suitable for its cultivation. It flourishes in Turkey, Greece, Italy, Spain, France, Germany and the western part of this country. The climate and soil of California are especially adapted for the cultivation of the Grape Vine. Grapes are one of the finest of fruits and they are produced in great abundance and variety. The fruit is made into wine and brandy; the dried berries of some varieties constitute raisins, while those of another variety (Black Corinth or Zante) are the currants of commerce. Thousands of carloads grown in California are also consumed, in the fresh state, in California and the East.

The European Grape requires a long, warm growing season, free from summer fogs and rains. Grapes thrive in soils ranging from fine sands to heavy clay loams; loams and sandy loams being the best types. Deep soils are preferred, but most important of all is that they be well drained. These conditions are found in most parts of California, except certain coastal districts, where it would be best perhaps to plant the American Grape. Grapes come into bearing quickly, and a crop is usually harvested the third year.

Our Grape Vines are grown in Phylloxera-free Kern County and do not have to be dipped.

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**BLACK CORNICHON.** Table variety. Fine shipping grape; good keeper. Berries large, long and oval, purplish black; skin very thick and covered with heavy bloom; bunches long and loose; low in acid, sweet and of excellent quality. October.

**EMPEROR.** Table variety. Bunches large, long and rather loose; berries large, oblong, rosy red to purplish red and very firm; a very late variety, and one of the best for shipping. Its eating quality is good and it is especially relished late in November after most other varieties are gone. Fine for arbors. September until frost.

**MALAGA (White).** Table variety. One of the best table grapes, being early, and excellent for shipping; vine a strong grower and very productive; bunches large to very large, compact; berries large, oval, yellowish green. Used extensively in White Sweet Wine. Ripens in August and September, but with plenty of moisture in soil can be held into October and November.

**MISSION.** Wine variety, though also suitable for table. Bunches and berries medium size, berries round; skin dull purple; flesh crackling, sweet and delicious. Vine a good grower and bearer. This is the variety introduced by the Padres in the early gardens of the California Missions. Used extensively in Port Wine.

**MUSCAT.** Raisin, wine and table. This is the renowned Muscat of Alexandria, from which California Muscat Raisins and Muscat Wine are made, and any connoisseur of fresh grapes will tell you that it is the very finest and richest there is. Bunches large and loose; big, oval, green berries with characteristic Muscat flavor and high sugar content. September and October.

**RED MALAGA or MARAVILLE de MALAGA.** Table variety. A wonderful red market and shipping grape, which reaches the market before Flame Tokay, and commands good prices. The berries are large, round and a beautiful sparkling red with flesh firm; crisp, crackling and delicious flavor. The best red table grape for most purposes and excellent for home garden. Suitable for arbors. August and September.

**RIBIER.** Table variety. This is the great, big blue-black grape that you see in the markets, one of the largest and most handsome grapes grown in California. Extremely large, round, almost black berries in medium size bunches, sweet and excellent in flavor. An enormous producer; should be pruned to spurs and bunches later thinned out to produce best table grapes, or if pruned to canes is fine for arbors. August and September and into October.

**THOMPSON SEEDLESS.** Table and raisin variety, though vast quantities also used by wineries for blending and distilling material. More acreage in California than any other grape. Principal raisin variety on account of being seedless. Thousands of carloads shipped East, largely supplanting Malaga as White Table Grape, probably due to being seedless. Bunches often very large. Berries oval, greenish yellow; medium size; thin-skinned, good, but not strong flavor. An enormous bearer. Fine for arbors. July to September.



**TOKAY or FLAME TOKAY.** Table and Sweet Wine. Grown extensively in the Lodi district, and one of the leading shipping grapes in California; the principal Red Table variety preceding Emperors. Bunches and berries very large, berries oblong, pale to rich red with lilac bloom; flesh firm, crisp and sweet. A vigorous, heavy producer. September and October.

**ZINFANDEL.** Wine variety, making superior type of Claret. Probably the most famous wine grape of California, bearing good crop of compact bunches of very juicy, sweet, purplish black grapes, with heavy bloom. Perhaps best and most dependable variety for Home Wine Maker, aging quickly. September.

## SPECIAL EUROPEAN VARIETIES

	Each	Per 10	Per 100	Per 1000
No. 1 Grade.....	.20	\$1.00	\$6.00	\$40.00
No. 2 Grade.....	.15	.80	4.50	30.00

Vines priced at each and 10 rates are prepaid.

See page 2 for assortments.

Write for price on 1000 or more, stating quantity.

**BLACK HAMBURG.** Table variety. One of the famous Table Grapes of the world. An excellent eating variety, adapted to a rather wide range of climatic conditions, and very popular in home vineyards and for local market. Large bunches of good size, coal-black, round berries; very firm, juicy, sweet and crisp. September.

**BLACK MONUKKA.** Table and Raisin variety. A seedless black Persian Grape much resembling Thompson Seedless, except that the berries average one-third larger and are purplish-black when mature. Very large, loose bunches borne in great profusion. Tender skin and crisp, sweet flesh. A wonderful early eating grape, which also make a large, black, fancy raisin. Fine for arbor. Early August.

**BLACK MUSCAT.** (*Muscatello Fino*). Table variety. These large, black berries have decidedly the richest flavor of any grape that we grow, exceeding the Muscat of Alexandria described above. It is a great favorite for home garden and local market. August.

**FRESNO BEAUTY** (*Gros Colman*). Table variety. Berries of this variety are as large as small plums, and are borne in immense clusters. Berries a rich blue, firm and crisp, and extremely handsome in appearance. Fine for home garden. October and November.

**OLIVETTE BLANCHE.** Table variety. Known as the large Lady Finger Grape. Great, long, light-amber berries, skin thick, flesh firm, crisp, amber-colored, of pleasant, sprightly flavor. The bunches are large, and the vine is vigorous, easy to grow and produces well. Excellent shipper. Suitable for arbors. September.

**RISH BABA** (*Lady Finger*). Table variety. Received its name of Lady Finger because the berries are very long, slender and white-skinned. Large, long bunches; flesh crisp, tender and sweet. Do not confuse this variety with Olivette Blanche, which is also called Lady Finger by some. The berries of Rish Baba are much more slender. September.

**ROSE OF PERU** (*Black Prince*). Table variety, also used for wine. Large, loose bunches of big, round, dark-purple berries. Vigorous growing vine and excellent for arbors. Fine eating grape; flesh dark, juicy, sweet. September.

**SULTANINA ROSEA** (*Pink Thompson*). Table and raisin variety. A grape which is exactly like the Thompson Seedless, but the berries are colored a beautiful blush pink, deepening to red in the sun, and in some districts they ripen with early Thompsons. A curiosity for the home garden, which also dries out heavily as a raisin. July to September.

## AMERICAN GRAPES

*Vitis Labrusca* is known as the American Grape, and the Concord is a typical example. It is grown extensively in the States of New York, Pennsylvania, Michigan, Arkansas, Missouri and Iowa, and the fruit is sometimes known as "slipskin" grapes; in fact, they can be distinguished from the *Vinifera* or European varieties by this characteristic alone. They are also known as Fox Grapes. When the early American Colonists tried to grow the varieties they brought from Europe in New England and the Middle Atlantic States, they failed and turned to the native wild grapes of the region. We know today that this failure was due to *Phylloxera*, which on the Atlantic Coast attacks both the canes and the roots, whereas in California only the roots are affected, and to mildew, which is now universally controlled by dusting the vines with sulphur. However, American Grapes are more resistant to mildew than European varieties, and they also require much less heat for proper ripening. These American Grapes are descendants of these native wild grapes of New England and the Middle Atlantic States. Much of the early work of hybridization and selection was done by Thomas Jefferson at his estate of Monticello, in Virginia. Seventy years or so ago, when *Phylloxera* was about to wipe out the wine industry in France, science turned to native wild grapes of America for root stock resistant to *Phylloxera*. Fortunately, here in California *Phylloxera* spread much more slowly, and with our strict quarantine laws is now confined to certain older grape growing sections of the State. All these American varieties are adapted to training on fences and arbors, and do well anywhere on the Pacific Coast, except desert sections, doing particularly well in the coastal sections of California; in fact, they seem better adapted climatically than some of the European varieties to coast climate.

## AMERICAN VARIETIES

	Each	Per 10	Per 100
No. 1 Grade	.20	\$1.50	\$10.00
No. 2 Grade	.15	1.00	7.00

Vines priced at each and 10 rates are prepaid.

**CATAWBA.** Table and wine variety. One of the best red American Grapes. The berries are medium large, round, coppery red, becoming purple when well ripened, vinous and rich in flavor; bunches large and loose. A vigorous productive vine. Late August and September.

**CONCORD.** Table and wine. The most widely known and popular of all American Grapes. Profuse production of medium size bunches. Berries are round and firm, black with bluish bloom. The flesh is sweet, with the decided "foxy" flavor common to grapes of this species. Excellent eating quality and fine for grape juice and jelly. August.

**CAMPBELL'S EARLY.** Table variety. The first American Grape to ripen, with large, black, sweet berries, which will be eagerly sought after by everyone in the family because of their earliness. July.

**DELAWARE.** Table and wine. Medium size red berries. Flesh juicy, very sweet and refreshing, with just about the finest quality of any Eastern grape. Vine hardy and productive. August.

**NIAGARA.** The standard American White Grape, holding the same rank among white kinds that Concord holds in the blacks. Bunches very large and handsome, often shouldered, compact; berries large, pale-yellow, tender, sweet and juicy. Vigorous and productive. August and September.

## AMERICAN VARIETIES

	Each	Per 10	Per 100
No. 1 Grade	.20	\$1.50	\$12.00
No. 2 Grade	.15	1.00	8.00

Vines priced at each and 10 rates are prepaid.

See page 2 for assortments.

**ISABELLA.** Table variety. A fine, large, glossy black, oval grape, juicy and sweet, with a thick skin and distinct musky flavor, which many people prefer to Concord. It is a much more vigorous vine than Concord, with big leaves and bigger bunches. Immense bearer and fine for arbors. September.

**PIERCE** (*California Concord, Isabella Regia*). Similar to Concord, but the berries and bunches are larger and the vine is a strong grower. A very large, blue-black grape, showy and aromatic. A good local market variety for coastal districts. When fully ripe, the flesh is juicy, sweet and slightly musky. August.

## HOW TO PLANT

January, February and March are the best months for planting Grape Vines, though many successful vineyards have been planted in April and May, with very little loss if the vines are kept moist, and after pruning are carried into the field in a bucket or tank of water. To prune for planting: Shorten in all roots radiating from the base of the cutting to two or three inches long and remove all other roots. Then prune the top of the vine, leaving only one lateral spur of the previous season's growth with two buds. As soon as pruned, the rooted cuttings should be protected with wet sacking, or if the weather is warm, placed in a bucket or tank of water. Do not leave in water more than 24 hours.

Dig holes large enough to accommodate the vine with six inches to spare all around. Set the plant to a depth that will place the lateral spur two or three inches above ground level and fill in the hole with soil, using top soil first. It is well to mix a handful of peat moss with the soil placed around plant, but never place manure or other fertilizer in contact with roots. Settle the soil firmly around the roots of the vine by soaking with water. This is important. If you feel that you must use manure or other fertilizer, place this material on the surface of the ground around the vine at least six inches from plant.

In the field, stake the Fall or Winter following planting. On good soil that will produce a vigorous vine, 5, 5½ or 6-foot redwood stakes are usually used on Thompson Seedless, Alicante Buschet and most Table Grapes, or even 7-foot stakes on Emperors where it is intended to place vines on cross arms to improve quality of fruit, and usually three wires are stretched with the row. Higher vines mean more old wood to be kept alive, and the wisdom of this with some varieties may be doubted, but in the Exeter district, Emperors on cross arms with 7-foot stakes produce excellent quality, and there is an obvious advantage in the picker not having to stoop nearly so much to get under the cross arm. Certainly 6-foot stakes are high enough without cross arms, and even with cross arms they do very well.

In some localities, shorter stakes are used without wires, the vines being planted 8x8 feet or 10x10 feet and cultivated north and south and east and west. Practically all Muscats and many Zinfandels and other wine grapes are grown without stakes after the vine has matured, but these varieties should be staked the Fall or Winter after planting with at least a light 18-inch stake to support the vine until it is able to support itself. The Black Muscat is both staked and wired. If in doubt, or if this is hard to determine, write us.

### Plants Required Per Acre

8 x 8 feet.....	680
10 x 10 feet.....	435
7 x 12 feet.....	520
8 x 12 feet.....	450

For commercial planting we recommend rows 12 feet apart and vines 8 feet apart in the row, or 7 feet apart in the row if the soil is sandy and not so strong and the vine may be expected to be less vigorous. A 12-foot space between rows gives sufficient room for raisin drying or for entering the vineyard with a truck that will haul a 6-ton load, such as is used for hauling Table Grapes to the packing house. Turning space at the ends of the rows should also be provided. Any less space than 12 feet usually makes close work for a truck. One might narrow the space between wine grape rows down to 10 feet and confine himself to the use of a vineyard truck and team or a sled and tractor, but this is probably only advisable where the land will not grow a vigorous vine. Planted 7 feet or 8 feet apart in the rows, the vines naturally spread out in the space between the rows where the irrigation furrows are, and 450 vines to the acre is about enough for good land that receives irrigation. For the home garden, especially where space is limited, one can plant vines 8x8 feet, or against fences, on trellises, arbors, etc., to suit his convenience and purpose. Such plots, if planted closely, can be pruned and fertilized heavily and thus maintain proper growth.

If the vines are dry on arrival, place them in a tank of water for 12 to 24 hours, to revive them. They are not easily hurt and will revive in water even if the roots are wrinkled. Usually this is not necessary, due to our careful packing.

After planting, no pruning need be done until the Spring following planting. If the growth has been small, the tops are pruned exactly like rooted cuttings before planting. All the canes are removed entirely, except the strongest, and this is cut back to two buds. Any vines which have made a strong growth and possess at least one cane of which sufficient length is well ripened, may be pruned for tying up. All the canes are removed entirely, except the strongest, and this is cut back to about one or two inches below the top of the stake. The top cut is made through or close above a bud. In the case of high staked vines, that is, on 5½, 6 or 7-foot stakes, the vines can be headed lower, say at a uniform height of one foot below the top of the stake, and later one cane trained to the right and one to the left along the top wire. Our observation leads us to advise never to grow vines on the cordon system; there is too much old wood to support. The cross-arm system is much better.

To get back to shaping the vine, if the canes are prostrate or crooked or not of sufficient length of well-ripened wood, the cane should be cut back to two buds, and a proper cane selected for tying up the following Spring. Never tie up an intermediate length cane, as this interferes with regular pruning, cultivating and other vineyard work. All this and other pruning is dealt with in Prof. Edward J. Wickson's "*California Fruits and How to Grow Them.*" As the last edition of this work was published in 1919, one who intends to become a commercial grower should acquaint himself with the best practice in his district, or in important districts growing similar varieties of grapes. The tendency is towards 12-foot space between rows, higher stakes and to cross-arms for table grapes to produce better quality fruit. Sometimes these cross-arms are placed on every alternate stake, the stake between cross-arms being one foot shorter. Usually four wires are placed on cross-arms.

## HOME WINE MAKERS

Do you know that it is legal, under the Federal law, to make up to 200 gallons of naturally fermented or dry (not fortified) wine for home consumption, provided the head of the household first obtains a permit (without cost) from the nearest office of the Bureau of Internal Revenue? No State law conflicts with this right. However, the wine must be consumed on the premises by the family or their guests, and not sold or transported, except that, if you move, you can obtain a permit from the same office to move the wine.

### Instructions for Dry Wine Making

To make wine of the Claret type, use all Zinfandel, or not to exceed 25% Alicante Bouschet and/or 25% Mission, balance Zinfandel, or even some white or table varieties can be blended in. Blends with 50% or over of Zinfandel probably best. For white or amber-colored wine, blend Malaga, Thompson, Rose of Peru, Tokay, with or without Muscat.

Good dry wine is best made late, with fully matured grapes and cooler weather. Small crushers and presses can be purchased from the large mail order houses reasonably. Anything from a 50-gallon barrel to a 300-gallon hogshead, with the top knocked out and washed clean, makes a good fermenting vat. In a cellar or shed, place crusher over fermenting vat and crush grapes, allowing Must (crushed grapes) to fall into vat. Allow room in vat for must to work. The yeast is on the bloom on the skin of the grape. Allow Must to go through "wild fermentation" from 4 to 10 days, stirring with a pole for first three days. Draw off the juice and press the juice off the pumace.

Have your oak storage barrels for the wine ready, washed out clean and sulphured and placed on their side with the bunghole up and on a rack of heavy timbers about 24 inches above the floor level. Say a maximum of four 50-gallon barrels, so as to come within the law.

To sulphur the barrels, buy 10c worth of sulphur wick at a drug store. Fasten a piece 3 or 4 inches long on a wire, ignite and place in bunghole of each barrel. Remove after 20 to 30 minutes. The fumes of the burning sulphur sterilize the barrel.

Insert large funnel in bunghole with a strainer that will keep out the seeds in the funnel; press and draw off the juice and fill barrels full. You should have a few extra gallons of juice to refill the barrels each day as long as they work violently and run over. When they quiet down to the "tame fermentation," insert the bungs lightly, so that the air is kept out but the carbon dioxide gas, a by-product of fermentation, can escape. Leave the barrels undisturbed for two or three months, at least until the tame fermentation has ceased, then rack off the wine with a rubber hose, clean out the storage barrels, wash clean and resulphur and replace wine in storage barrels. Wine can be racked into fermenting vat temporarily. Wine mixed with muck can be allowed to settle, cleaned up and racked into storage barrels. If siphoned off carefully, one racking should be enough; if not, rack again. Allow four or five days to pass, then taste.

Never put wine into a barrel without sulphuring the barrel. Resulphur the barrels each time you rack off. To keep unused barrels and fermentation vats from falling to pieces, fill with water and add a handful of hydrated (air-slacked) lime, which will keep them sweet. Avoid old sour barrels. Dry wine should be stored in a cool cellar, especially in the hot valleys, such as the San Joaquin Valley. The higher the alcoholic content, the better the wine will keep. Zinfandel should be good enough to use within three months after making, but, remember, it gets better with age.

## INFORMATION FOR PURCHASERS (Cont'd.)

### OTHER NURSERY STOCK

While we are endeavoring to sell principally Grape Vines thru the medium of this catalog, we also carry a very complete line of deciduous fruit trees, citrus trees, shade and ornamental trees, both deciduous and evergreen, rose bush, deciduous and evergreen shrubs, bedding plants, etc., on which we will be glad to quote prices.

*Address all communications to*

**L. E. INGOLDSBY NURSERY**

**LINDSAY, CALIF.**

**OFFICE AND SALESYARD**

**419 WEST HERMOSA STREET**

### OUR POLICY

*In soliciting your patronage through the medium of this catalog, we do so on a basis of service and satisfaction to our customers.*

*It is our desire to sell not only quality Nursery Stock, but to include any necessary information or service pertaining to same, and to make each transaction one of entire satisfaction to you. In the event of an error or dissatisfaction, please notify us at once, so that same may be rectified.*

*We want you to feel free to call on us for information regarding selection, planting, care of and other matters pertaining to plant material.*

